

Cupper Joe Testimonial

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The Niche Zero Grinder has been a great addition to my bench. I've enjoyed it both for home use and for my events when I run a pop-up coffee shop (Cupper Joe).

At home it's a very good size, compact but feels well made and sturdy. I've weighed almost every dose of coffee that I've ground with the Niche (both in and out). I've only once noticed more than 0.1g variance, which is quite remarkable.

The Niche is adjustable to cover espresso range right through to very coarse filter. I make a variety of drinks every day from filter coffee methods and espresso based. I've been using it for the full range with good results.

For Cupper Joe events, this has been a huge help. It's portable, looks good and gives me flexibility. I recently added a dedicated espresso grinder (the Mythos One) to my setup. Then I realised that I had less options than when I was using an EK43 (which I could use for everything like the Niche).

The Niche has been stepping up to fill the gap. So I use it as a decaf grinder, I can choose to offer filter coffee and also a "guest" bean for espresso if I want to.

There are only a handful of grinders that I've used or heard of which can do similar. That is very low retention and a full range of grind settings.

